

## REQUEST FOR pH CONTROL

<b>Canner:</b>		<b>Product:</b>	
<b>Mailing Address:</b>		<b>Formula:</b>	
<b>City:</b>	<b>Zip Code:</b>	<b>Telephone:</b>	

INGREDIENTS: (Provide amounts for each ingredient by weight or percentage; if bulk brined, give pH)			
Ingredient:	Amount (Wt. or %)	Ingredient:	Amount (Wt. or %)

<b>Laboratory Sample:</b>	<b>Production Sample:</b>
<b>New Product??</b> <input type="checkbox"/> Yes <input type="checkbox"/> No	<b>Reformulation??</b> <input type="checkbox"/> Yes <input type="checkbox"/> No (If yes Highlight Changes)
<b>Container Size:</b>	Existing S-Number or Date of Existing Process Letter:

**Details of Product Preparation (Include for heated product, average initial temperature, heating temperature and time or describe Hot-Fill-Hold Conditions if applicable:)**

**For products where primary acidification is by means of main Acid Food Ingredient (eg. Tomato-based sauces):**

pH of acid ingredient(s) alone or with water (if added):	Equilibrium pH after low-acid ingredients are mixed-in but before any acid is added:
Equilibrium pH of finished product:	Approximate time needed to achieve equilibrium pH

**For products where primary acidification is by addition of acid to a low-acid main ingredient (eg. Cucumbers, peppers, artichokes):**

<b>A. If food is acid-blanching:</b>				
What Acid is Used?	% Acid in bath?	Time:	Temperature:	pH of food after blanching:
<b>B. If Acid blanching is not used, how is acidification achieved?</b>				

<b>Signature:</b>	<b>Date:</b>
<b>Print Name:</b>	<b>Title:</b>

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